# Animal Product Manual

### Reference

# Foreign Origin Meat and Meat Products, Swine

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#### **Introduction and Subsidiary Locator**

The Foreign Origin Meat and Meat Products, Swine section covers cooked, cured and dried, and fresh swine meat and meat products, including bouillon cubes, lard, edible offal, meat extract, dehydrated and dry soup mix, cooked skins or rinds, and perishable pork pâté. Regulations provide the authority to regulate specific products such as fresh (chilled or frozen) meat, cured and dried meat, and cooked meat from disease affected foreign countries. Policy has been established to control other products that are imported which may pose a risk to U.S. agriculture.

When a VS permit does **not** authorize entry, use **Table 3-13-1** which directs you to the final regulatory action to take.

TABLE 3-13-1 Where to Find the Regulatory Action on Swine Meat and Meat Products

If the importation is:	And the country of origin is:	And:	Then:
Bouillon cubes			GO to <b>Table 3-13-3</b>
Meat extract			
Lard (rendered fat) or pork fat		-	GO to <b>Table 3-13-2</b>
Dehydrated soup mix containing meat extract		-	GO to <b>Table 3-13-3</b>
Edible offal		Accompanied by certificate of origin <sup>1</sup>	REGULATE as meat and run through first column (cooked, shelf stable, fresh, etc.)
		Lacks certificate of origin <sup>1</sup>	1. DO NOT RELEASE the HOLD 2. CONTACT PPQ-VRS-AQI or PPQ-VRS-HQ personnel (see Appendix H)
Dehydrated soup mix containing swine meat		-	GO to <b>Table 3-13-4</b>
Pork pâté, perishable	-	-	GO to <b>Table 3-13-5</b>
Cooked skins or rinds (Sp.=Chicharrones)		-	GO to <b>Table 3-13-7</b>
Cooked, prepared food (such as carnitas, empanadas, sandwiches, tacos, and tamales) containing pork from Mexico and entering only at land border ports		-	GO to Table A-1-6 on page A-1-6
Cooked, shelf stable meat		In hermetically sealed cans <sup>2</sup>	RELEASE
	-	In retorted, flexible pouches	GO to <b>Table 3-13-8</b>
Cooked, perishable meat		<b>—</b>	GO to <b>Table 3-13-9</b>
Cured and dried meat	Pork (hams, loins, etc.) from <b>Italy</b> or <b>Spain</b>		GO to <b>Table 3-13-25</b>
	Other than above		GO to <b>Table 3-13-14</b>
Fresh (chilled or frozen) meat		-	GO to <b>Table 3-13-28</b>

<sup>1</sup> A government of origin certificate declaring that the edible offal was derived from swine from [must state country or region].

Lard and Pork Fat

2 Determine shelf stability in cargo just as you would in baggage. See **Table 2-3-3**.

#### **Lard and Pork Fat**

TABLE 3-13-2 Regulatory Action for Edible Lard and Pork Fat

If the product is:	And the country of origin is:	And:	Then:
Lard		Appropriately certified <sup>1</sup>	RELEASE
	-	Lacks certification	REFUSE ENTRY     PROVIDE the importer with the appropriate options (see <b>Table 2-2-11</b> )
Pork fat (including	Free from ASF, CSF, FMD, and SVD		RELEASE
fatback)	Affected with CSF only	Appropriately certified <sup>2</sup>	
		Lacks certification	REFUSE ENTRY     PROVIDE the importer with the appropriate options (see <b>Table 2-2-11</b> )
	Affected with ASF, FMD, or SVD alone or	Appropriately certified <sup>3</sup>	RELEASE
	in any combination	Lacks certification	REFUSE ENTRY     PROVIDE the importer with the appropriate options (see <b>Table 2-2-11</b> )

- 1 A government of origin certificate declaring that the lard was derived from swine from [must state country or region].
- 2 A government of origin certificate declaring that the fat was heated to a minimum internal temperature of 156° F (69° C).
- 3 A government of origin certificate declaring that the fat was heated to a minimum internal temperature of 175° F (79.4° C).

### Meat Extract, Bouillon Cubes of Swine Origin, and Dehydrated Soup Mixes Containing Swine Meat Extract

TABLE 3-13-3 Meat Extract and Bouillon Cubes of Swine Origin and Dehydrated Soup Mixes Containing Swine Meat Extract

If the country or region of origin is known to be:	And the importation is:	Then:
Free from ASF, CSF, FMD, and SVD		RELEASE
Affected with ASF, CSF, FMD, or SVD	Accompanied by a meat inspection certificate stating that the meat product has been concentrated by boiling or heated to a temperature of 212° F (100° C)	
	Lacking the certification described above	REFUSE ENTRY     PROVIDE the importer with the appropriate options (see Table 2-2-11)

3-13-5

#### **Dehydrated (Dry) Soup Mixes Containing Swine Meat**

TABLE 3-13-4 Dehydrated (Dry) Soup Mixes Containing Swine Meat

	i e e e e e e e e e e e e e e e e e e e	
If the country or region of origin is known to be:	And:	Then:
Free from ASF, CSF, FMD, and SVD	-	RELEASE
Affected with ASF alone or in combination with CSF, FMD, or SVD	-	REFUSE ENTRY     PROVIDE the importer with the appropriate options (see <b>Table 2-2-11</b> )
Affected with FMD alone or in any combination	Appropriately certified <sup>1</sup>	RELEASE
with CSF or SVD	Lacks certification	REFUSE ENTRY     PROVIDE the importer with the appropriate options (see Table 2-2-11)
Affected with CSF or SVD alone or in combination	Appropriately certified <sup>2</sup>	RELEASE
with each other	Lacks certification	REFUSE ENTRY     PROVIDE the importer with the appropriate options (see <b>Table 2-2-11</b> )

- 1 A government of origin certificate declaring that:
  - ◆ All meat is free of bones
  - ▶ The meat was heated to a minimum internal temperature of 175° F (79.4° C)
- 2 A government of origin certificate declaring that:
  - ♦ All meat is free of bones
  - ◆ The meat was heated to a minimum internal temperature of 156° F (69° C)

#### Perishable Pork Pâté

**TABLE 3-13-5 Perishable Pork Pâté** 

If the country or region of origin is known to be:	Then:
Free from ASF, CSF, FMD, and SVD	RELEASE
Affected with FMD alone or in any combination with CSF or SVD	GO to <b>Table 3-13-6</b>
Affected with CSF or SVD alone or in combination with each other	
Affected with ASF alone or in combination with CSF, FMD, or SVD	DO NOT RELEASE the HOLD     PROVIDE the importer with the appropriate options (see Table 2-2-11)

TABLE 3-13-6 Perishable Pork Pâté from Countries or Regions Known to Be Affected with CSF, FMD, or SVD

If the country or region of origin is known to be:	And the importation:	Then:
Affected with FMD alone or in any combination	Is accompanied by official certification that states:	RELEASE
with CSF or SVD	◆ The meat is boneless	
	◆ The meat has been cooked to a minimum internal temperature of 175° F (79.4° C)	
	Lacks the certification described above	1. <b>DO NOT</b> RELEASE the HOLD
		2. PROVIDE the importer with the appropriate options (see <b>Table 2-2-11</b> )
Affected with CSF or SVD alone or in combination	Is accompanied by official certification that states:	RELEASE
with each other	◆ The meat is boneless	
	◆ The meat has been cooked to a minimum internal temperature of 156° F (69° C)	
	Lacks the certification described above	1. <b>DO NOT</b> RELEASE the HOLD
		PROVIDE the importer with the appropriate options     (see <b>Table 2-2-11</b> )

Pork Skins or Rinds

#### **Pork Skins or Rinds**

Cooked pork skins or rinds (called chicharrones in Spanish) are admissible if, upon inspection, you determine that they have been thoroughly cooked. The pork skins or rinds must be crisp. They should crumble or break easily when bent.

**TABLE 3-13-7** Determine if Pork Skins or Rinds Are Admissible

If the pork skins or rinds:	Then:
Are <b>thoroughly</b> cooked to a crispness and break easily when bent <sup>1</sup>	RELEASE
<b>Do not</b> appear to have been thoroughly cooked as evidenced by <b>not</b> breaking easily when bent	DO NOT RELEASE the HOLD     PROVIDE the importer with the appropriate options     (see Table 2-2-11)

<sup>1</sup> A **small** amount of visible pork in the thoroughly cooked chicharones is acceptable.

### Cooked, Prepared Food Containing Pork from Mexico and Entering Only at Land Border Ports

Go to Pork in Cooked, Prepared Food from Mexico on page A-1-6.

#### Irish Pork Purchased at Dublin and Shannon Airports

Go to Irish Pork Purchased at Dublin and Shannon Airports on page A-1-5.

#### **Shelf Stable Swine Meat in Retorted, Flexible Pouches**

In the process for shelf stable swine meat in retorted, flexible pouches, the meat is typically first heated in a kettle and then poured or pumped into a flexible pouch. Next, the product undergoes an additional cooking step; a retort (a larger version of a stove-top pressure cooker), cooks the product in the pouch under pressure and allows the temperature to exceed 212° F. During this retort process, the flexible container is sterilized along with the product.

TABLE 3-13-8 Determine Whether to Admit Shelf Stable Swine Meat in Retorted, Flexible Pouches

If the country or region of origin is:	And:	And:	Then:
Free from ASF, CSF, FMD, and SVD		-	RELEASE
Affected with ASF, CSF, FMD, and/or	Is accompanied by a meat inspection	Is appropriately certified <sup>1</sup>	
SVD	certificate	Lacks the certification <sup>1</sup>	1. <b>DO NOT</b> RELEASE the HOLD
	Lacks a meat inspection certificate		PROVIDE the importer with the appropriate options     (see <b>Table 2-2-11</b> )

- 1 A government certificate declaring:
  - ◆ All bones have been completely removed in the region of origin
  - This product was hermetically sealed and then cooked via a true retort process to insure a commercially sterile, shelf-stable product

#### **Cooked, Perishable Swine Meat**



Small amounts of pork processed by heat may be imported for purposes of examination, testing, or analysis but only when authorized by a VS permit. Release or control as specified on the permit. When a VS Permit does not authorize the entry of cooked, perishable swine meat, use **Table 3-13-9** which directs you to the regulatory action you must take.

TABLE 3-13-9 Determine Whether to Admit Cooked, Perishable Swine Meat

If the country or region of origin or country or region of processing is:	And:	Then:
Free from ASF, CSF, FMD, and SVD	From Mexico	GO to <b>Table 3-13-10</b>
	From <b>other than</b> Mexico	RELEASE
Free from ASF, CSF, FMD, and SVD <b>but</b> FMD/SR or SVD/SR	-	GO to <b>Table 3-13-13</b>
Affected with FMD alone or in any combination with ASF, CSF, or SVD	-	REFUSE ENTRY <sup>1</sup> PROVIDE the importer with the appropriate options (see <b>Table 2-2-11</b> )
Affected with CSF	Solely CSF	GO to <b>Table 3-13-10</b>
	In combination with FMD/SR or SVD/SR	GO to <b>Table 3-13-11</b>
Affected with SVD	Solely SVD	GO to <b>Table 3-13-12</b>
	In combination with CSF and/or FMD/SR	
Affected with ASF alone or in any combination with CSF or SVD	-	REFUSE ENTRY <sup>2</sup> PROVIDE the importer with the appropriate options (see <b>Table 2-2-11</b> )

<sup>1</sup> Currently there are no establishments approved to export cooked, perishable pork from countries affected with FMD into the United States. In effect, such pork is prohibited.

<sup>2</sup> Entry of this product will require further negotiation with Veterinary Services. In effect, such pork is prohibited.

TABLE 3-13-10 Determine Whether to Admit Cooked, Perishable Swine Meat from a Region Known to Be Affected with Only CSF

If the swine were slaughtered in:	And the importation is:	Then:
States in Mexico of:	Accompanied by an official Mexican	INSPECT and RELEASE <sup>1</sup>
◆ Baja California	government meat inspection certificate stating:	
◆ Baja California Sur	◆ The pork is from swine that have been	
◆ Chihuahua	born, raised, and slaughtered in Baja	
◆ Sinaloa	California, Baja California Sur, Chihuahua, Sinaloa, Sonora, or Yucatan	
◆ Sonora	◆ The pork has <b>not</b> been in contact with	
◆ Yucatan	pork from any other state in Mexico or other classical swine fever affected regions	
	Not accompanied by the certificate	REFER to Table 3-13-11 to
	described above	determine if the certificate meets the requirements for a region affected with CSF
Other than Mexico or		GO to <b>Table 3-13-11</b>
a State in Mexico		
other than listed in		
the cell above		

1 If the pork transited any other Mexican States or CSF-affected regions, then the pork must have been sealed in Baja California, Baja California Sur, Chihuahua, Sinaloa, Sonora, or Yucatan by Mexican government officials with serially-numbered seals recorded on accompanying documents. The recorded seals must be intact on arrival at the U.S. port.

## Cooked Perishable Swine Meat from a Country or Region Known to Be Free from ASF, CSF, FMD, and SVD, but SVD/SR and/or FMD/SR

A country known to be free from FMD or SVD is considered to have special requirements (SR) when one or more of the following conditions apply:

- ◆ The region supplements its national meat supply by importing meat from countries affected with FMD or SVD
- ◆ The region imports live ruminants or swine from affected countries under conditions less restrictive than would be acceptable for importation into the United States
- ◆ The region borders an affected country

Requirements were established for processing meat from a country or region of origin known to be affected with SVD and FMD. However, cooked meat from a country or region considered to be SVD/SR, but known to be free from SVD and certified as being processed according to the requirements for SVD would be allowed entry. For details of the

requirements for processed meat from a country or region of origin known to be affected with SVD, go to **Table 3-13-12**. Go to **Table 3-13-13** for FMD/SR or SVD/SR criteria.

# Cooked, Perishable Swine Meat from a Country or Region Known to Be Affected with CSF or with CSF in Combination with FMD/SR and/or SVD/SR

Review the accompanying documents to verify that a meat inspection certificate is present. The certificate must state that the meat has been processed according to the conditions in the footnotes to the table that follows which are policy for pork from CSF affected countries<sup>1</sup>.

TABLE 3-13-11 Cooked, Perishable Swine Meat from a Country or Region Known to Be Affected with CSF or with CSF in Combination with FMD/SR and/or SVD/SR

If the shipment:	And:	Then:
Is accompanied by a meat inspection certificate	Is appropriately certified <sup>1</sup>	RELEASE <sup>2</sup>
	Lacks the certification <sup>1</sup>	1. <b>DO NOT</b> RELEASE the HOLD
Lacks a meat inspection certificate	-	PROVIDE the importer with the appropriate options     (see <b>Table 2-2-11</b> )

- 1 A government of origin certificate declaring:
  - All bones have been completely removed in the country of origin
  - ◆ All meat has been cooked to a minimum internal temperature of 156°F (69°C)
- 2 If the CSF-affected country is also considered to be FMD/SR and/or SVD/SR, then go to Table 3-13-13. The meat inspection certificate must have the statements identified in the footnote above and must have the statements required for FMD/SR or SVD/SR.

<sup>1</sup> The conditions for the importation of cooked pork from CSF affected countries are cited in 9CFR 94.9(b)(1)(ii)(A)-(B).

## Cooked, Perishable Swine Meat from a Country or Region Known to Be Affected with Only SVD or Affected with SVD in Combination with CSF or in Combination with CSF and FMD/SR

Review the accompanying documents to verify that a meat inspection certificate is present for cooked, perishable swine meat from a country or region known to be affected with only SVD or affected with SVD in combination with CSF. The certificate must state that the meat has been processed according to the conditions in the footnotes to the table that follows (Table 3-13-12), which are policy for pork from SVD affected countries<sup>2</sup>.

Even though the statement required by the regulation says "canned pork products" this statement is required for perishable for plastic-wrapped hams as well.

TABLE 3-13-12 Cooked, Perishable Swine Meat from a Country or Region Known to Be Affected With Only SVD, or Affected with SVD in Combination with CSF or in Combination with CSF and FMD/SR

If the importation:	And:	Then:
Is accompanied by a meat inspection certificate	Is appropriately certified <sup>1</sup>	RELEASE <sup>2</sup>
	Lacks the certification <sup>1</sup>	DO NOT RELEASE the HOLD     PROVIDE the importer with the
<b>Lacks</b> a meat inspection certificate		appropriate options (see <b>Table 2-2-11</b> )

- 1 A government of origin certificate declaring:
  - ◆ All bones have been completely removed in the country of origin
  - ◆ All meat has been cooked to a minimum internal temperature of 156° F (69° C) in a commercially accepted manner used for perishable canned pork products, or the meat product has received continual heat treatment in an oven for a minimum of 10 hours so that the meat reached an internal temperature of 156° F (69° C) throughout. The oven temperature started at a minimum of 143.6° F (62° C) and reached at least 185°F (85° C)
- 2 If the country or region of origin is also considered to be FMD/SR, then go to **Table 3-13-13**. The meat inspection certificate **must** have the statements identified in the footnote above, and **must** have the statements required for FMD/SR.

# Cooked, Perishable Swine Meat Shipped from a Country or Region Known to Be Free from ASF, CSF, FMD, and SVD, but FMD/SR or SVD/SR

Review the accompanying documents to verify that a meat inspection certificate is present for cooked, perishable swine meat shipped from a country or region known to be free from ASF, CSF, FMD, and SVD, but FMD/SR or SVD/SR. The certificate must state all the requirements<sup>3</sup> which are repeated in the footnotes to the table that follows (Table 3-13-13).

 $<sup>2 \</sup>quad \text{These statements are cited in 9CFR 94.12(b)(1)(ii)}. \\$ 

TABLE 3-13-13 Cooked, Perishable Swine Meat Shipped from a Country or Region Known to Be Free from ASF, CSF, FMD, and SVD, but FMD/SR and/or SVD/SR

If the importation:	And from a country or region that is:	And:	Then:
Is accompanied	FMD/SR only	Is appropriately certified <sup>1</sup>	RELEASE
by a meat inspection certificate		Lacks the certification <sup>1</sup>	DO NOT RELEASE the HOLD     PROVIDE the importer with the appropriate options     (see Table 2-2-11)
	SVD/SR only	Is appropriately certified <sup>2</sup>	RELEASE
		Lacks the certification <sup>2</sup>	DO NOT RELEASE the HOLD     PROVIDE the importer with the appropriate options     (see Table 2-2-11)
	Both FMD/SR and SVD/SR	Is appropriately certified <sup>1 and 2</sup>	RELEASE
		Lacks the certification and 2	1. <b>DO NOT</b> RELEASE the HOLD 2. PROVIDE the importer with the
Lacks a meat inspection certificate		-	appropriate options (see <b>Table 2-2-11</b> )

- 1 A government of origin certificate that gives the official establishment number of the establishment where the animals were slaughtered and declares that:
  - ◆ The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in, or that have been aboard a means of conveyance at the time such means of conveyance called at or landed at a port in, a region listed in Sec. 94.1(a) as a region infected with rinderpest or foot-and-mouth disease
  - The slaughtering establishment is **not** permitted to receive meat or other animal products derived from ruminants or swine which originated in such a rinderpest or foot-and-mouth disease affected region, or meat or other animal products from a rinderpest and foot-and-mouth disease-free region transported through a rinderpest or foot-and-mouth disease affected region except in containers sealed with serially-numbered seals of the national government of the non-affected region of origin
  - The meat or other animal product covered by the certificate was derived from animals born and raised in a region listed in Sec. 94.1(a)(2) as free of rinderpest and foot-and-mouth disease and the meat or other animal product has **never** been in any region in which rinderpest or foot-and-mouth disease existed
  - The meat or other animal product has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with meat or other animal products that do not comply with the conditions contained in this certificate

<sup>3</sup> These requirements are cited in 9CFR 94.11 and 94.13.

- 2 A government of origin certificate that gives the official establishment number of the establishment where the animals were slaughtered, and declares that:
  - ♦ The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in a region listed in Sec. 94.12(a) as a region in which swine vesicular disease is considered to exist
  - ◆ The slaughtering establishment is **not** permitted to receive pork derived from swine which originated in such a region or pork from swine from a swine vesicular disease free region which has been transported through a region where swine vesicular disease is considered to exist, except pork which was transported in containers sealed with serially-numbered seals of the national government of a region of origin listed in Sec. 94.12 as a region considered free of the disease
  - The pork has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner that precludes its being commingled or otherwise coming in contact with pork or pork products that have not been handled in accordance with the requirements of this section

#### **Cured and Dried Swine Meat**



Small amounts of pork meat that is cured and dried may be imported for purposes of examination, testing, or analysis **only** when authorized by a VS permit. Refer to **page 2-4-25** for processing animal products imported under permit.

Certain dried, cured products such as whole hams (Iberian, Parma, San Daniele, and Serrano), pork loins, or pork shoulders with the bone in are regulated strictly according to the procedures spelled out in 9CFR 94.17. Currently only Italy and Spain are exporting cured and dried whole hams and/or the sliced products of the hams. When a VS permit does **not** authorize entry for a cured and dried pork product, continue to **Table 3-13-14**.

TABLE 3-13-14 Cured and Dried Swine Meat

If the country or region of origin or the country or region of processing is known to be:	And:	And the meat is:	And it is:	Then:
Free from ASF, CSF, FMD, and SVD	Has <b>no</b> special requirements for either FMD or SVD		-	RELEASE
	Is FMD/SR and/or SVD/SR		-	GO to <b>Table 3-13-16</b>
Affected with ASF, CSF, FMD, or SVD	,	A whole ham, pork loin, or pork shoulder	Boneless	GO to <b>Table 3-13-15</b>
			With bone in	GO to <b>Table 3-13-25</b>
		Not a whole ham, pork	Boneless	GO to <b>Table 3-13-15</b>
		loin, or pork shoulder	With bone in	1. DO NOT RELEASE the HOLD 2. PROVIDE the importer with the appropriate options (see Table 2-2-11)

TABLE 3-13-15 Determine Where to Find the Regulatory Action on Boneless Dry,
Cured Swine Meat That Is Other Than a Whole Ham, Pork Loin, or
Pork Shoulder with the Bone In

If the country or region of origin is known to be:	Then:
Affected with FMD only	GO to <b>Table 3-13-17</b>
Affected with CSF only	GO to <b>Table 3-13-18</b>
Affected with CSF in combination with FMD	GO to <b>Table 3-13-22</b>
Affected with CSF and SVD/SR or CSF, FMD, and SVD/SR	
Affected with SVD only; or affected with SVD in any combination with CSF or FMD	GO to <b>Table 3-13-25</b>
Affected with ASF only; or affected with ASF in any combination with CSF, FMD, or SVD	GO to Cured and Dried Swine Meat from Countries Known to Be Affected with Only ASF, or with ASF in Combination with SVD, CSF, or FMD page 3-13-29

#### Cured and Dried Swine Meat from a Country or Region Known to Be Free from ASF, CSF, FMD, and SVD, but SVD/SR or FMD/SR

Review the accompanying documents to verify that a meat inspection certificate is present. The certificate must state all the requirements<sup>4</sup> which are repeated in the footnotes to the table that follows (Table 3-13-16).

TABLE 3-13-16 Cured and Dried Swine Meat from a Country or Region Known to Be Free from ASF, CSF, FMD, and SVD, but FMD/SR or SVD/SR

If the importation:	And from a country or region that is:	And:	Then:
Is accompanied by a meat inspection certificate	FMD/SR only	Is appropriately certified <sup>1</sup>	RELEASE
		Lacks the certification <sup>1</sup>	DO NOT RELEASE the HOLD     PROVIDE the importer with the appropriate options (see Table 2-2-11)
	SVD/SR only	Is appropriately certified <sup>2</sup>	RELEASE
		Lacks the certification <sup>2</sup>	DO NOT RELEASE the HOLD     PROVIDE the importer with the appropriate options (see Table 2-2-11)
	Both FMD/SR and SVD/SR	Is appropriately certified <sup>1 and 2</sup>	RELEASE
		Lacks the certification <sup>1 and 2</sup>	<ol> <li>DO NOT RELEASE the HOLD</li> <li>PROVIDE the importer with</li> </ol>
Lacks a meat inspection certificate		-	the appropriate options (see <b>Table 2-2-11</b> )

 $<sup>4\</sup>quad$  These requirements are cited in 9CFR 94.11 and 94.13.

- 1 A government of origin certificate that gives the official establishment number of the establishment where the animals were slaughtered, and declares that:
  - ◆ The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in, or that have been aboard a means of conveyance at the time such means of conveyance called at or landed at a port in a region listed in Sec. 94.1(a) as a region infected with rinderpest or foot-and-mouth disease
  - The slaughtering establishment is **not** permitted to receive meat or other animal products derived from ruminants or swine which originated in such a rinderpest or foot-and-mouth disease affected region, or meat or other animal products from a rinderpest and foot-and-mouth disease free region transported through a rinderpest or foot-and-mouth disease affected region except in containers sealed with serially-numbered seals of the national government of the non-affected region of origin
  - ◆ The meat or other animal product covered by the certificate was derived from animals born and raised in a region listed in Sec. 94.1(a)(2) as free of rinderpest and foot-and-mouth disease and the meat or other animal product has **never** been in any region in which rinderpest or foot-and-mouth disease existed
  - The meat or other animal product has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with meat or other animal products that do not comply with the conditions contained in this certificate
- 2 A government of origin certificate that gives the official establishment number of the establishment where the animals were slaughtered, and declares that:
  - The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in a region listed in Sec. 94.12(a) as a region in which swine vesicular disease is considered to exist
  - The slaughtering establishment is **not** permitted to receive pork derived from swine which originated in such a region or pork from swine from a swine vesicular disease free region which has been transported through a region where swine vesicular disease is considered to exist, except pork which was transported in containers sealed with serially-numbered seals of the national government of a region of origin listed in Sec. 94.12 as a region considered free of the disease
  - The pork has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner that precludes its being commingled or otherwise coming in contact with pork or pork products that have not been handled in accordance with the requirements of this section

### **Cured and Dried Boneless Swine Meat from a Country or Region Known to Be Affected with Only FMD**

Review the accompanying documents to verify that a meat inspection certificate is present for cured and dried boneless swine meat from a country or region known to be affected with only FMD. The certificate must state all the requirements<sup>5</sup> which are repeated in the footnotes to the table that follows (Table 3-13-17).

<sup>5</sup> These statements are cited in 9CFR.94.4 (a)(1)-(3).

TABLE 3-13-17 Cured and Dried Swine Meat from a Country or Region Known to be Affected with FMD

If the shipment:	And:	Then:
Is accompanied by a meat inspection certificate	Is appropriately certified <sup>1</sup>	RELEASE
	Lacks the certification <sup>1</sup>	<ol> <li>DO NOT RELEASE the HOLD</li> <li>PROVIDE the importer with the</li> </ol>
Lacks a meat inspection certificate	-	appropriate options (see <b>Table 2-2-11</b> )

- 1 A government of origin certificate declaring:
  - ♦ All bones were completely removed in the region of origin
  - ◆ The meat was held in an unfrozen, fresh condition, for at least 3 days immediately following the slaughter of the animals from which it was derived
  - ♦ The meat was thoroughly cured and fully dried to the extent that it is shelf stable without refrigeration (thoroughly dried means to the extent that the water-to-protein ratio in the wettest portion of the product does **not** exceed 2.25 to 1)

### **Cured and Dried Boneless Swine Meat from a Country or Region Known to Be Affected with Only CSF**

TABLE 3-13-18 Cured and Dried Boneless Swine Meat from a Country or Region Known to Be Affected with Only CSF

If the swine were slaughtered in:	And the importation is:	Then:
The states of Sonora or Yucatan in Mexico	Accompanied by an official Mexican government meat inspection certificate stating:	INSPECT AND RELEASE <sup>1</sup>
	◆ The pork is from swine that have been born, raised, and slaughtered in Sonora or Yucatan	
	◆ The pork has <b>not</b> been in contact with pork from any other state in Mexico, with the exception of Sonora, Yucatan, or other classical swine fever affected regions	
	Not accompanied by the certificate described above	1. <b>DO NOT</b> RELEASE the HOLD
		PROVIDE the importer with the appropriate options     (see <b>Table 2-2-11</b> )
Other than Mexico or a state in Mexico other than Sonora or Yucatan	-	G0 to <b>Table 3-13-19</b>

1 If the pork transited any other Mexican States or classical swine fever affected regions, then the pork must have been sealed in Sonora or Yucatan by Mexican government officials with seriallynumbered seals recorded on accompanying documents. The recorded seals must be intact on arrival at the U.S. port.

TABLE 3-13-19 Determine the Disease Status of the Slaughtering and Processing Countries or Regions

If the pork came from an animal that was slaughtered (originated) in a region where CSF is:	And was processed in:	Then:
Known to occur	A region where CSF is known to occur	GO to <b>Table 3-13-20</b>
Not known to occur	A region where CSF is known to occur	GO to <b>Table 3-13-21</b>

#### Cured and Dried Boneless Swine Meat from a Country or Region Affected with CSF and from a Country or Region of Processing Known to Be Affected with CSF

Review the accompanying documents to verify that a meat inspection certificate issued by an authorized official of the national government of the country of origin is present. The certificate must state that the meat has been processed according to the conditions which are policy for pork from CSF affected countries<sup>6</sup>. These statements are repeated in the footnotes to the table that follows (Table 3-13-20).

The requirements for the importation of cured and dried boneless pork from CSF affected countries are cited in 9CFR 94.9(b)(1)(iii) (A)-(C).

TABLE 3-13-20 Cured and Dried Boneless Swine Meat from a Country or Region
Affected with CSF and from a Country or Region of Processing
Known to Be Affected with CSF

If the importation:	And from a country or region of processing that is:	And:	Then:
Is accompanied	CSF only and does <b>not</b>	Is appropriately certified <sup>1</sup>	RELEASE
by a meat inspection certificate	spection SR or SVD/SR	Lacks the certification <sup>1</sup>	DO NOT RELEASE the HOLD     PROVIDE the importer with the appropriate options (see Table 2-2-11)
	CSF and FMD/ SR only	Is appropriately certified <sup>1 and 2</sup>	RELEASE
		Lacks the certification and 2	DO NOT RELEASE the HOLD     PROVIDE the importer with the appropriate options (see Table 2-2-11)
	CSF and SVD/ SR only	Is appropriately certified <sup>1 and 3</sup>	RELEASE
		Lacks the certification <sup>1 and 3</sup>	DO NOT RELEASE the HOLD     PROVIDE the importer with the appropriate options     (see Table 2-2-11)
	CSF and both FMD/SR and SVD/SR	Is appropriately certified <sup>1, 2, and 3</sup>	RELEASE
		Lacks the certification <sup>1, 2, and 3</sup>	<ol> <li>DO NOT RELEASE the HOLD</li> <li>PROVIDE the importer with the</li> </ol>
Lacks a meat inspection certificate		-	appropriate options (see <b>Table 2-2-11</b> )

- 1 A government of origin certificate declaring:
  - ♦ All bones have been completely removed in the region of origin
  - ◆ The meat was held in an unfrozen, fresh condition for at least 3 days immediately following the slaughter of the animals from which it was derived
  - The meat was thoroughly cured and fully dried for **not** less than 90 days so that it is shelf stable without refrigeration

- 2 A government of origin certificate that gives the official establishment number of the establishment where the animals were slaughtered, and declares that:
  - ◆ The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in, or that have been aboard a means of conveyance at the time such means of conveyance called at or landed at a port in, a region listed in Sec. 94.1(a) as a region affected with rinderpest or foot-and-mouth disease
  - The slaughtering establishment is not permitted to receive meat or other animal products derived from ruminants or swine which originated in such a rinderpest or foot-and-mouth disease affected region, or meat or other animal products from a rinderpest and foot-and-mouth disease-free region transported through a rinderpest or foot-and-mouth disease affected region, except in containers sealed with serially-numbered seals of the national government of the non-affected region of origin
  - ◆ The meat or other animal product covered by the certificate was derived from animals born and raised in a region listed in Sec. 94.1(a)(2) as free of rinderpest and foot-and-mouth disease and the meat or other animal product has **never** been in any region in which rinderpest or foot-and-mouth disease existed
  - The meat or other animal product has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with meat or other animal products that do not comply with the conditions contained in this certificate
- 3 A government of origin certificate that gives the official establishment number of the establishment where the animals were slaughtered, and declares that:
  - ♦ The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in a region listed in Sec. 94.12(a) as a region in which swine vesicular disease is considered to exist
  - ◆ The slaughtering establishment is **not** permitted to receive pork derived from swine which originated in such a region or pork from swine from a swine vesicular disease free region which has been transported through a region where swine vesicular disease is considered to exist except pork which was transported in containers sealed with serially-numbered seals of the national government of a region of origin listed in Sec. 94.12 as a region considered free of the disease
  - ◆ The pork has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner that precludes its being commingled or otherwise coming in contact with pork or pork products that have **not** been handled in accordance with the requirements of this section

# Cured and Dried Boneless Swine Meat from a Country or Region Known to Be Free from CSF, but Processed in a Country Known to Be Affected with CSF

Review the accompanying documents to verify that a meat inspection certificate issued by an authorized official of the national government of the country of processing is present for cured and dried boneless swine meat from a country or region known to be free from CSF, but processed in a country known to be affected with CSF. The certificate must state that the meat has been processed according to the conditions which are policy for pork from CSF affected countries<sup>7</sup>. These statements are repeated in the footnotes to the table that follows (Table 3-13-21).

3-13-23

<sup>7</sup> The requirements for importation of cured and dried boneless pork from CSF affected countries are cited in 9CFR 94.9(b)(1)(iii) (A-C)(1)-(2).

TABLE 3-13-21 Cured and Dried Boneless Swine Meat from a Country or Region
Free from CSF, but from a Country or Region of Processing Known
to Be Affected with CSF

If the importation:	And from a country or region that is:	And:	Then:
Is accompanied	CSF <b>only</b> and does <b>not</b> include FMD/SR and/or SVD/SR	Is appropriately certified <sup>1</sup>	RELEASE
by a meat inspection certificate		Lacks the certification <sup>1</sup>	DO NOT RELEASE the HOLD     PROVIDE the importer with the appropriate options (see Table 2-2-11)
	CSF and FMD/SR only	Is appropriately certified <sup>1 and 2</sup>	RELEASE
		Lacks the certification <sup>1 and 2</sup>	DO NOT RELEASE the HOLD     PROVIDE the importer with the appropriate options (see Table 2-2-11)
	CSF and SVD/SR only	Is appropriately certified <sup>1 and 3</sup>	RELEASE
		Lacks the certification <sup>1 and 3</sup>	1. <b>DO NOT</b> RELEASE the HOLD 2. PROVIDE the importer with the appropriate options (see <b>Table 2-2-11</b> )
	CSF and both FMD/SR and	Is appropriately certified <sup>1, 2, and 3</sup>	RELEASE
	SVD/SR  Lacks the certification <sup>1, 2, and 3</sup>	1. <b>DO NOT</b> RELEASE the HOLD 2. PROVIDE the importer with	
Lacks a meat inspection certificate		-	the appropriate options (see <b>Table 2-2-11</b> )

- $1\quad$  A government certificate from the country of processing declaring the following:
  - ◆ The pork originated in a CSF free region
  - ◆ All bones were completely removed in the region of origin
  - The meat was held in an unfrozen, fresh condition for at least 3 days immediately following the slaughter of the animals from which it was derived
  - The seals placed on the containers in the region of origin were found intact and free of any evidence
    of tampering on arrival at the processing establishment by a national veterinary inspector
  - ♦ The meat was thoroughly cured and fully dried for **not** less than 45 days
  - ♦ The processing establishment does not receive or process live swine
  - ◆ The processing establishment uses only pork which originates in regions free from CSF and processes the meat according to the conditions cited in 9CFR 94.9(b)(1)(i) or (ii), or (iii)

- 2 A government of origin certificate from the country of processing that gives the official establishment number of the establishment where the animals were slaughtered, and declares the following:
  - ◆ The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in, or that have been aboard a means of conveyance at the time such means of conveyance called at or landed at a port in, a region listed in Sec. 94.1(a) as a region affected with rinderpest or foot-and-mouth disease
  - The slaughtering establishment is **not** permitted to receive meat or other animal products derived from ruminants or swine which originated in such a rinderpest or foot-and-mouth disease affected region, or meat or other animal products from a rinderpest and foot-and-mouth disease-free region transported through a rinderpest or foot-and-mouth disease affected region. except in containers sealed with serially-numbered seals of the national government of the non-affected region of origin
  - ◆ The meat or other animal product covered by the certificate was derived from animals born and raised in a region listed in Sec. 94.1(a)(2) as free of rinderpest and foot-and-mouth disease and the meat or other animal product has **never** been in any region in which rinderpest or foot-and-mouth disease existed
  - The meat or other animal product has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with meat or other animal products that do not comply with the conditions contained in this certificate
- 3 A government of origin certificate from the country of processing that gives the official establishment number of the establishment where the animals were slaughtered, and declares the following:
  - ◆ The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in a region listed in Sec. 94.12(a) as a region in which swine vesicular disease is considered to exist
  - The slaughtering establishment is **not** permitted to receive pork derived from swine which originated in such a region or pork from swine from a swine vesicular disease free region which has been transported through a region where swine vesicular disease is considered to exist except pork which was transported in containers sealed with serially-numbered seals of the national government of a region of origin listed in Sec. 94.12 as a region considered free of the disease
  - ◆ The pork has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner that precludes its being commingled or otherwise coming in contact with pork or pork products that have **not** been handled in accordance with the requirements of this section

# Cured and Dried Boneless Swine Meat from a Country or Region Known to Be Affected with CSF in Any Combination with FMD or SVD/SR

Review the accompanying documents to verify that a meat inspection certificate issued by an authorized official of the national government of the country of origin is present. The certificate must state that the meat has been processed according to the conditions which are policy for pork from CSF affected countries.<sup>8</sup> These conditions are repeated in the footnotes to the table that follows (Table 3-13-22).

The conditions for importation of cured and dried boneless pork from CSF affected countries are cited in 9CFR 94.9(b)(1)(iii) (A-C).

TABLE 3-13-22 Cured and Dried Boneless Swine Meat from a Country or Region Affected with CSF in Any Combination with FMD or SVD/SR

If the importation:	And from a country or region that is:	And:	Then:
Is accompanied	Affected with CSF and FMD	Is appropriately certified <sup>1</sup>	RELEASE
by a meat inspection certificate		Lacks the certification <sup>1</sup>	DO NOT RELEASE the HOLD     PROVIDE the importer with     the appropriate options     (see Table 2-2-11)
	Affected with CSF, FMD, and SVD/SR	Is appropriately certified <sup>1 and 2</sup>	RELEASE
		Lacks the certification <sup>1 and 2</sup>	DO NOT RELEASE the HOLD     PROVIDE the importer with the appropriate options (see Table 2-2-11)
Lacks a meat inspection certificate		-	DO NOT RELEASE the HOLD     PROVIDE the importer with the appropriate options (see Table 2-2-11)

- 1 A government of origin certificate declaring:
  - All bones have been completely removed in the region of origin
  - ◆ The meat was held in an unfrozen, fresh condition for at least 3 days immediately following the slaughter of the animals from which it was derived
  - The meat was thoroughly cured and fully dried for **not** less than 90 days so that it is shelf stable without refrigeration
  - ♦ The meat was thoroughly cured and fully dried to the extent that it is shelf stable without refrigeration (thoroughly dried means to the extent that the water-to-protein ratio in the wettest portion of the product does not exceed 2.25 to 1)
- 2 A government of origin certificate that gives the official establishment number of the establishment where the animals were slaughtered, and declares the following:
  - The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in a region listed in Sec. 94.12(a) as a region in which swine vesicular disease is considered to exist
  - The slaughtering establishment is **not** permitted to receive pork derived from swine which originated in such a region or pork from swine from a swine vesicular disease free region which has been transported through a region where swine vesicular disease is considered to exist, except pork which was transported in containers sealed with serially-numbered seals of the national government of a region of origin listed in Sec. 94.12 as a region considered free of the disease.
  - The pork has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner that precludes its being commingled or otherwise coming in contact with pork or pork products that have **not** been handled in accordance with the requirements of this section

#### Cured and Dried Boneless Swine Meat from a Country or Region Known to Be Affected with Only SVD or Affected with SVD in Any Combination with CSF or FMD

Cured and dried meat that originates in a country known to be affected with SVD must be consigned to an approved establishment. Currently there are **no** approved establishments. Therefore, such

importations are **inadmissible**. To regulate dry-cured swine that originates in a region free of SVD but is processed in an SVD-affected country, continue on this page.

Cured and Dried Boneless Swine Meat from a Country or Region Known to Be Free from SVD, but Affected with CSF and Processed in a Country Known to Be Affected with SVD

TABLE 3-13-23 Cured and Dried Boneless Swine Meat from a Country or Region
Known to Be Free from SVD but Affected with CSF and Processed
in a Country Known to Be Affected with SVD

If the shipment:	And:	Then:
Is accompanied by a meat inspection certificate	Is appropriately certified <sup>1</sup>	RELEASE
	Lacks certification	<ol> <li>DO NOT RELEASE the HOLD</li> <li>PROVIDE the importer with</li> </ol>
Lacks a meat inspection certificate	-	the appropriate options (see <b>Table 2-2-11</b> )

- 1 A government certification from the country of processing declaring the following:
  - Pork products came from swine born and raised in [name of country recognized by USDA to be free of SVD]
  - The farm and origin of the animal from which the pork products were obtained and the slaughterhouse in which the swine were slaughtered are situated in [name of country recognized by USDA to be free of SVD]
  - ◆ The meat was forwarded by [name of country of origin and the name and number of the slaughterhouse] to [number and name of the processing plant in Italy] in sealed containers bearing [progressive numbers] reported on the accompanying certificate issued by the veterinary service of [name of country recognized by USDA to be free of SVD] certifying that the meat was obtained from pigs born, raised, and slaughtered in a country or region free of ASF, FMD, and SVD
  - ♦ All bones were completely removed in [name of country recognized by USDA to be free of SVD] or the meat is deboned in Italy in the processing plant prior to the start of the curing process
  - ◆ The processing plant in which the pork products were processed is situated in Italy
  - On arrival at the processing plant in Italy, the sealing was intact and was fee of any evidence of tampering and the progressive numbers matched the ones indicated in the certificate of origin
  - The plant processes exclusively meat originating from countries or regions free of ASF, FMD, and SVD
  - ◆ The meat products were cured for at least 90 days
  - ◆ The plant processed all such pork and pork products in accordance with US Department of Agriculture regulations in 9CFR 94.12(b)(1)(iv)
  - The slaughtering/processing establishment in not permitted to receive animals that originated in, or that have ever been in, or that have been aboard a means of conveyance at the time such means of conveyance called at or landed at port in a region listed in 9CFR 94.1(a) as a region affected with rinderpest or foot-and-mouth disease

#### Cured and Dried Boneless Swine Meat from a Country or Region Known to Be Free from SVD and CSF, but Processed in a Country Known to Be Affected with SVD

Review the accompanying meat inspection certificate to verify that a meat inspection certificate is present for dry cured products from a country or region known to be free from SVD and CSF, but processed

in a country known to be affected with SVD. The certificate must state that the meat has been processed according to the conditions that appear in the footnotes to **Table 3-13-24**.

TABLE 3-13-24 Cured and Dried Boneless Swine Meat from a Country or Region Known to Be Free from ASF, CSF, and SVD but Processed in a Country Known to Be Affected with SVD

If the shipment:	And:	Then:
Is accompanied by a meat inspection certificate	Is appropriately certified <sup>1</sup>	RELEASE
	Lacks certification	1. DO NOT RELEASE the HOLD
Lacks a meat inspection certificate		PROVIDE the importer with the appropriate options (see <b>Table 2-2-11</b> )

- 1 A government certification from the country of processing declaring the following:
  - Pork products came from swine born and raised in [name of country recognized by USDA to be free of SVD]
  - ◆ The farm and origin of the animal from which the pork products were obtained and the slaughterhouse in which the swine were slaughtered are situated in [name of country recognized by USDA to be free of SVD]
  - ◆ The meat was forwarded by [name of country of origin and the name and number of the slaughterhouse] to [number and name of the processing plant in Italy] in sealed containers bearing [progressive numbers] reported on the accompanying certificate issued by the veterinary service of [name of country recognized by USDA to be free of SVD] certifying that the meat was obtained from pigs born, raised, and slaughtered in a country or region free of ASF, FMD, and SVD
  - All bones were completely removed in [name of country recognized by USDA to be free of SVD] or the meat is deboned in Italy in the processing plant prior to the start of the curing process
  - ♦ The processing plant in which the pork products were processed is situated in Italy
  - On arrival at the processing plant in Italy, the sealing was intact and was fee of any evidence of tampering and the progressive numbers matched the ones indicated in the certificate of origin
  - The plant processes exclusively meat originating from countries or regions free of ASF, FMD, and SVD
  - ◆ The meat products were cured for at least 90 days
  - ♦ The plant processed all such pork and pork products in accordance with US Department of Agriculture regulations in 9CFR 94.12(b)(1)(iv)
  - The slaughtering/processing establishment in not permitted to receive animals that originated in, or that have ever been in, or that have been aboard a means of conveyance at the time such means of conveyance called at or landed at port in a region listed in 9CFR 94.1(a) as a region affected with rinderpest or foot-and-mouth disease

Cured and Dried Boneless Swine Meat from a Country or Region Known to Be Free from SVD, but Processed in a Country Known to Be Affected with SVD Only or SVD in Any Combination with CSF or FMD

Currently there are no approved processing establishments in any SVD-affected countries. Therefore, such importations are **inadmissible**.

#### Cured and Dried Swine Meat from Countries Known to Be Affected with Only ASF, or with ASF in Combination with SVD, CSF, or FMD

All cured and dried swine meat from ASF-affected countries must be consigned to an approved establishment for heat treatment. Currently the **only** approved establishments are in Italy and Spain. Therefore, refuse entry to such meat unless the importation complies with 9CFR 94.17 dealing with dry, cured hams (including boneless, sliced products), pork loins, and pork shoulders from Italy or Spain.

Dried, Cured Hams, Loins, and Shoulders from Italy and Spain Review the accompanying meat inspection certificates to verify that the meat has been processed and certified according to the conditions as cited in 9CFR 94.17. This citation covers Parma and San Daniele hams from Italy and Serrano and Iberian hams and Iberian pork shoulders from Spain. Prosciutto is the Italian word for ham. Both Italy and Spain have plants approved by APHIS to process these dry-cured hams for export to the United States.

Parma and San Daniele hams may be imported either whole or sliced. There is a list of approved plants for processing whole hams. (See *List of Approved Italian Prosciutto Ham Processing Plants* on page 3-13-29.) For a list of approved slicing plants, see *List of Approved Italian Slicing Establishments* on page 3-13-36.)

Serrano dry-cured hams are processed in Spanish plants which have been approved. For a list of these plants, see *List of Approved Spanish Serrano Ham Processing Plants* on page 3-13-34.)

Review the accompanying documentation to verify that the importation came from an approved foreign establishment. Continue on to Table 3-13-25.

#### **List of Approved Italian Prosciutto Ham Processing Plants**

Plant Number	Name/Address	
23/L	Cesare Fiorucci S.P.A Via Fanti d'Italia 1 43013 Langhirano (Parma) Italy	
25/L	Pio Tosini Industria Prosciutti S.P.A Via Fanti d'Italia, n. 23, Langhirano (PR)	
58/L	Luppi Alimentari S.P.A. (Prosciuttificio S. Vitale Di Luppi s.p.a.) - San Vitale, 124 - (PR)	
90 L	Greci & Folzani S.P.A., - via Calestrano 56/A, 43035 Felino (PR), Italy	
96 L	Salumificio Rivazza & C. S.P.A., Via Calestano 146 Poggio S. Ilario Baganza	

FIGURE 3-13-1 List of Approved Italian Prosciutto (Ham) Processing Plants

Plant Number	Name/Address	
100/L	Ermes Fontana S.P.A Sala Baganza (PR)	
125/L	Testa and Molinaro SRL - Via Tagliamento, 41 33038 San Daniele (UD)	
144L	Greci Enzo SPA, Felino	
151/L	Leoncini Prosciutti SPA - Via Venezia, 136 33038 San Daniele (UD)	
163/L	Agricola Tre Valli Scarf - Via Venezia, 148 - San Daneile del Friuli, Italy	
167/L	Monastero SRL, Via Grossardi, 43014 Medesano (PR)	
172/L	Unibon Soc. Coop A.R.L Strada due Canali Reggio Emilia	
205/L	Principie di san Daniele S.P.A Via Venezia 146, 33038 San Daniele (UD)	
212/L	Leporati Prosciutti Langhirano SPA - Giarreto di Pastorello, 29, Langhirano (PR)	
240/L	Goldoni Domenico & C s.n.c. (gia Soc. Coop. Agricola Bertana) - Via Roma, 50	
316/L	Tanara Giancarlo S.P.A Via Fanti d'Italia n. 73, Langhirano (PR)	
335/L	CIM Alimentari S.P.A Via Martiri della Liberta, Langhirano (PR)	
337 L	Salumificio Vitali S.P.A., Gaggio Montano, Bologna	
350/L	Salumificio Goldoni Domenico - Via A. Banzola 2, 43013, Langhirano (PR)	
357/L	Parmacotto S.P.A Via S. Vitale 35 Sala Baganza (PR)	
374/L	Filli Tanzi S.P.A Via Marconi, n. 3, Langhirano (PR)	
412/L	ABA Prosciutti S.P.A Via S. Vitale 125 Sala Baganza (PR), Langhirano (PR)	
434/L	EFFE 1, S.P.A Lesignano Bagni (PR)	
442/L	Levoni S.P.A Via Aonedis, 9 3308 San Daniele (UD)	
476/L	Gielle S.P.A Via Fanti d'Italia n. 61/A, Langhirano (PR)	
479/L	Quattro Stagioni S.P.A Via Fratelli Cervi n. 10, Cascinapiano di Langhirano (PR)	
480/L	Prosciuttificio II Mulino S.P.A Capoponte di Tizzano Val Parma, Langhirano (PR)	

FIGURE 3-13-1 List of Approved Italian Prosciutto (Ham) Processing Plants (continued)

Plant Number	Name/Address
498/L	San Nicola Prosciuttificio Del Sole S.P.A Corniglio Langhirano (PR)
500/L	Carpegna Prosciutti S.P.A Via Petricci Carpegna (PS)
513/L	Italfine S.R.L Via Provinciale, 46, Beduzzo Di Corniglio (PR)
514/L	Unibon S.C.A.R.L Via Guerci, 4 Cascinapiano di Langhirano (PR)
515/L	Salumificio La Torre Di Grassi Giuseppe E. Figli S.R.L Strada della Torre n. 11
550/L	Casale S.P.A Via Montanara n.33, Casale di Felino (PR)
567/L	Veroni Prosciutti S.P.A Via Fanti d'Italia n. 69, Langhirano (PR)
586/L	Filli Galloni S.P.A Via Martiri della Liberta, 17, Langhirano
587/L	Salumificio Cesare Fiorucci S.P.A Via S. Vitale, 118, Sala Baganza (PR)
613/L	LA BADIA S.R.L Via Cavo 32, 43010 San Michele Cavana (PR)
615/L	Ugo Annoni S.P.A Sala Baganza (PR)
662/L	Al Friuli S.P.A Via Venezia 120, S. Daniele del Friuli (UD)
641/L	Selva Alimentari - Strada Fabiola 7, Langhirano (PR)
649/L	Prosciuttificio Morgante S.P.A Via per Aonedis S. Daniele del Friuli (UD)
670/L	GLI Specialisti di Angelini S.P.A. (DOC & G), Via Berlinguer, 3, Langhirano (PR)
670/L	DOC e G. S.P.A Via Verlinguer, 3, Langhirano (PR)
673/L	Salumificio S. Prospero S. Prospero SRL, Localita Costa 2., 43020 Beduzzo di Corniglio
683/L	Luigi Ugolotti S.R.L. Via Jacopo Pirona, 15 Stabilimento Di s. Danielle del Fiuli (UD)
688/L	Fontane del Duca - Via Di Vittorio 13, Sala Baganza (PR)
702/L	Prosciuttifico di Boschetto Srl via S. Vitale 153, 43038 Sala Baganza
713/L	EFFE, II, S.P.A Lesignano Bagni (PR)
714/L	Levoni S.P.A Lesignano Bagni (PR)

FIGURE 3-13-1 List of Approved Italian Prosciutto (Ham) Processing Plants (continued)

Plant Number	Name/Address	
720/L	A&B Prosciutti S.P.A Via Aonedis S. Daniele del Friuli (UD)	
736/L	Bizela - Via Cascinapiano 4, Langhirano (PR)	
742/L	Unibon S.C.A.R.L Via Guerci 4, Cascinapiano di Langhirano (PR)	
748/L	CAV. Giuseppe Montali & Figli Di Montali Mario & C. S.N.C. Via Montale, 5, 43010 Riano Langhirano (PR)	
758/L	Langhiranese Prosciutti - Langhirano (PR)	
770/L	Prosciuttificio Picaron di Bassi E Ponte SNC - Via Ragogna, 1 33038 San Daniele (UD)	
779/L	Bianchi E Ugolotti SRL - Langhirano (PR)	
880/L	Sagi Sandaniele SRL - S. Daniele del Friuli (UD)	
908/L	Prosiuttificio Sandanielese S.R.L., San Daniele del Friuli, UD	
997/L	S.P.A Stagionatura Prosciutti, Via P. Nenni 16, 43013 Langhirano	
1019/L	Prosiuttificio San Michele S.R.L., San Michele Cavana	
1036/L	Salumificio Casette S.N.C., Via Martiri Bernini 32 Langhirano	
1156/L	Royal Prosciutti, S.R.L. Via del Torrante, 2 Sala Baganza (PR)	
1157/L	Guiseppe Citterio Sal S.P.A., Via Damenti, Poggio S liaro, Sala Baganza	
1217/L	Stagionature Prosciutti del Torrione S.N.C., Via Verdi 41/B Felino, Lesignano Bagni (PR) Italy	
1223/L	Prosciuttificio Mozzani S.P.A., Via Calestano 144 Poggio S. Ilario Baganza	
1226/L	Schianchi & C S.R.L. Via Bianchi, 10 Langhirano	
1346/L	Lavorazione Salumi Tipici L.A.S.T., Sala Baganza	
1594/L	Prosciuttificio Valle del Leo S.P.A., Fanano, MO	
1626/L	F.Ili Galloni S.P.A., Langhirano	
1759/L	Martelli F. Ili S.P.A. Via S. Vitale 17/A Sala Barganza (PR)	

FIGURE 3-13-1 List of Approved Italian Prosciutto (Ham) Processing Plants (continued)

#### List of Approved Italian Ham Deboning Establishments

Establishment Number	Establishment Name	
155 L	La Felinese Salumi S.P.A., Pelino	
596 L	Soliani di Soliani Fermo e C., Langhirano	
690 L	Disossatura Langhiranese di Boschi e C., Langhirano	
732 L	Reverberi Gianni e C. SNC., Langhirano	
739 L	Balugani S.R.L., Catelnuovo Rangone	
1070 L	Agnetti Nando e C. S.N.C., Sala Baganza	

FIGURE 3-13-2 List of Approved Italian Ham Deboning Establishments

**List of Approved Spanish Serrano Ham Processing Plants** 

Plant Number	Name/Address	
13	Campofrio S.A Olias Del Ray (Toledo)	
14	Compofrio S.A Torrijos (Toledo)	
20	Redondo Iglesias S.A. Vtiel (Valencia)	
22	Jamones Burgaleses, S.A. 09007-Burgos, Espana	

FIGURE 3-13-3 List of Approved Spanish Serrano Ham Processing Plants

TABLE 3-13-25 Regulatory Requirements for the Importation of Prosciutto, Parma, San Daniele, Serrano, and Iberian Hams and Iberian Loins and Pork Shoulders

If the meat is:	And the meat is:	And the product is:	Then:
<ul><li>◆ Parma</li><li>◆ Prosciutto</li></ul>	Certified as being processed for at least 400 days and the	From an approved processing plant (Figure 3-13-1)	RELEASE
◆ San Daniele ham (Italy)¹	product is in full compliance with 9CFR 94.17	<b>Not</b> from an approved processing plant	DO NOT RELEASE the HOLD     PROVIDE the importer
	<b>Not</b> certified as specified in the cell above		with the appropriate options (see <b>Table 2-2-11</b> )
Serrano ham (Spain)	Certified as being processed for at least 190 days <sup>2</sup> and the	From an approved processing plant (Figure 3-13-3)	RELEASE
	product is in full compliance with 9CFR 94.17	ompliance with 9CFR approved processing	<ol> <li>DO NOT RELEASE the HOLD<sup>3</sup></li> <li>PROVIDE the importer with the appropriate options (see Table 2-2-11)</li> </ol>
	<b>Not</b> certified as specified in the cell above		
lberian ham, pork shoulder, or pork loin (Spain)		-	
Other than a ham		-	

<sup>1</sup> If the ham is sliced, then go to **Table 3-13-27**. However, first you must have determined that the ham was admissible using the requirements in this table.

<sup>2</sup> If the facility also processes swine from SVD-affected regions, then the ham must have been processed for 560 days.

<sup>3</sup> Currently there are no establishment approved to export dry, cured Iberian ham, pork shoulder, pork loin, or other types of dry cured meats from Spain. In effect, such meat is prohibited.

TABLE 3-13-26 Regulatory Requirements for the Importation of Dried and Cured Iberian Cuts Other than Ham

If the meat is:	And the meat is:	And the product is:	Then:
lberian Certified as being pork processed for at least	From an approved processing plant (Figure )	RELEASE	
shoulder (Spain)	240 days and the product is in full compliance with 9CFR 94.17	<b>Not</b> from an approved processing plant	<ol> <li>DO NOT RELEASE the HOLD</li> <li>PROVIDE the importer with the appropriate</li> </ol>
	Not certified as specified in the cell above	-	options (see Table 2-2-11)
lberian pork loin	pork loin processed for at least	From an approved processing plant (Figure )	RELEASE
(Spain)		Not from an approved processing plant	<ol> <li>DO NOT RELEASE the HOLD</li> <li>PROVIDE the importer with the appropriate</li> </ol>
		-	options (see <b>Table 2-2-11</b> )
Other than a cut listed in			
the two cells above			

#### **List of Approved Italian Slicing Establishments**

Plant Number	Name/Address	
23/L	Cesare Fiorucci S.P.A Via Fanti d'Italia 1-43013 Langhirano (Parma) Italy	
26/L	F-Lli Tanzi S.P.A Collechio, Parma, Italy	
96/L	Salumificio Rivazza & C. S.P.A., Via Calestano, 146 Poggio S Ilario Baganza	
100/L	Ermes Fontana S.P.A Sala Baganza (PR)	
151/L	Leoncini Prosciutti S.P.A Via Venezia, 136 33038 San Daniele (UD)	
205/L	Principie di san Daniele S.P.A Via Venezia 146, 33038 San Daniele (UD)	
212/L	Leporati Prosciutti S.P.A Giarreto di Pastorello, 29, Langhirano (PR)	
335/L	CIM Alimentari S.P.A Via Martiri della Liberta, Langhirano (PR)	
516/L	Giuseppe Citterio Salumificio S.P.A Langhirano (PR), Italy	
550/L	Casale S.P.A - Via Montanara n.33, Casale di Felino (PR)	
702/L	Prosciuttificio di Boschetto S.R.L. Via S. Vitale 13 Sala Barganza (PR)	
713/L	EFFE S.P.A. Lesignano Bagni (PR)	
978/L	Cesepro SRL - via Jacopo Pirona, 33030 San Daniele, Italy	
1157/L	Giuseppe Citterio Salumificio S.P.A, S. Ilario Baganza	
1170/L	Brendolan Service S.V.L., Via Aonedis 5/B, San Daniele	

FIGURE 3-13-4 List of Approved Italian Slicing Establishments

TABLE 3-13-27 Regulatory Action on Sliced Parma or San Daniele Ham from Italy

lf:	And is:	Then:
<ul> <li>Accompanied by National Veterinarian (or representative of a local consortium)</li> </ul>	From an approved Italian slicing establishment (Figure 3-13-4)	RELEASE
certification in English that the pork was sliced and packaged in accordance with the requirements of 9CFR 94.17	Not from an approved establishment	1. <b>DO NOT</b> RELEASE THE HOLD 2. CONTACT PPO-VRS-AOI or
◆ The pork is labeled with the date the processing began and the date that the meat was sliced and packaged		PPQ-VRS-HQ personnel for further action (see <b>Appendix H</b> )
Lacking either the certification or the labeling described above	-	

Fresh (Chilled or Frozen) Swine Meat

#### Fresh (Chilled or Frozen) Swine Meat

TABLE 3-13-28 Fresh (Chilled or Frozen) Swine Meat

If the country of origin is known to be:	Then:
Free from ASF, CSF. FMD, and SVD	GO to <b>Table 3-13-29</b>
Affected with CSF only	GO to <b>Table 3-13-31</b>
Affected with CSF in combination with FMD or SVD/SR	DO NOT RELEASE the HOLD     PROVIDE the importer with the
Affected with SVD only	appropriate options (see <b>Table 2-2-11</b> )
Affected with SVD in combination with CSF or FMD	
Affected with ASF only	
Affected with ASF in combination with SVD, CSF, or FMD	

### Fresh Swine Meat from a Country or Region Known to Be Free from ASF, CSF, FMD, or SVD

Determine if adequate proof of origin is present for fresh swine meat from a country or region known to be free from ASF, CSF, FMD, or SVD.

#### **EXAMPLE**

For example, the importation is accompanied by an official meat inspection certificate or the packaging labels show the county of origin.

TABLE 3-13-29 Fresh Swine Meat from a Country or Region Known to Be Free from ASF, CSF, FMD, or SVD

If the country or region is:	And there is:	And the importation:	Then:
Neither FMD/SR nor SVD/SR	Adequate proof of origin	Did <b>not</b> transit a country known to be affected with FMD	RELEASE
		Transited a country known to be affected with FMD	GO to <b>Table 3-13-30</b>
	Inadequate proof of origin	Is a commercial importation	1. DO NOT RELEASE the HOLD 2. CONTACT PPQ-VRS-AQI or PPQ-VRS-HQ personnel for further action (see Appendix H)
		Is in passenger baggage	SEIZE the product     If appropriate, ISSUE a civil penalty
FMD/SR and/or SVD/SR		-	GO to <b>Table 3-13-32</b>

Fresh Swine Meat from a Country or Region Known to Be Free from ASF, CSF, FMD, and SVD, but Which Transited a Country Affected with FMD

TABLE 3-13-30 Fresh Swine Meat from a Country or Region Known to Be Free from ASF, CSF, FMD, and SVD, but Which Transited a Country Affected with FMD

If the transiting requirements <sup>1</sup> are:	And the importation is:	Then:
Met		RELEASE
Unmet	Commercial	DO NOT RELEASE THE HOLD     CONTACT PPQ-VRS-AQI or PPQ-VRS-HQ personnel for further action (see Appendix H)
	Non-commercial	REFUSE ENTRY

Fresh (Chilled or Frozen) Swine Meat

#### 1 The following criteria are met:

- The meat is placed in the transporting carrier in a hold, compartment, or container which was sealed in the country of origin by an official of that country with serially-numbered seals approved by APHIS. Sealing prevents contact of the meat with any other cargo, prevents handling of the meat after the hold or compartment is sealed, and prevents the loading of any cargo into and the removal of any cargo from the sealed hold or compartment while en route to the United States
- The serial numbers of the seals used to seal the hold, compartment, or container are recorded on the foreign meat inspection certificate which accompanies the meat
- ♦ Upon arrival of the carrier in the U.S. Port of arrival, the seals are found intact, and there is no evidence indicating that the seals were tampered with
- ◆ The meat is found to be as represented in the foreign meat inspection certificate



If the importation is break-bulk cargo, then all seals must be checked at the first port of arrival.

TABLE 3-13-31 Fresh (Chilled or Frozen) Swine Meat from a Country or Region Known to Be Affected with Only CSF

If the swine were slaughtered in:	And the importation is:	Then:
States in Mexico of:	Accompanied by an official Mexican	INSPECT AND RELEASE <sup>1</sup>
◆ Baja California	Government Meat Inspection Certificate stating:	
◆ Baja California Sur	◆ The pork is from swine that have	
◆ Chihuahua	been born, raised, and	
◆ Sinaloa	slaughtered in Baja California, Baja California Sur, Chihuahua,	
◆ Sonora	Sinaloa, Sonora, or Yucatan	
◆ Yucatan	◆ The pork has not been in contact with pork from any other State in Mexico or other classical swine fever affected regions	
	Lacks the certificate or certification described in the cell above	1. <b>DO NOT</b> RELEASE the HOLD
Other than Mexico or a State in Mexico other than one listed above		2. PROVIDE the importer with the appropriate options (see <b>Table 2-2-11</b> )

<sup>1</sup> If the pork transited any other Mexican States or CSF-affected regions, then the pork must have been sealed in Baha California, Baja California Sur, Chihuahua, Sinaloa, Sonora, or Yucatan by Mexican government officials, with serially-numbered seals recorded on accompanying documents. The recorded seals must be intact on arrival at the U.S. port.

## Fresh Swine Meat from a Country or Region Known to Be Free from ASF, CSF, FMD, and SVD, but Which Is FMD/SR and/or SVD/SR

Review the accompanying documents to determine whether the product transited a country known to be affected with FMD.

TABLE 3-13-32 Fresh Swine Meat from a Country That is FMD/SR and/or SVD/SR

If the importation:	And the transiting requirements <sup>1</sup> are:	And the importation is:	Then:
Transited a country known to be affected	Met	-	GO to <b>Table 3-13-33</b>
with FMD	Unmet	Commercial  Non-commercial	1. DO NOT RELEASE the HOLD 2. CONTACT PPQ-VRS-AQI or PPQ-VRS-HQ personnel (see Appendix H) REFUSE ENTRY
Did <b>not</b> transit a country known to be affected with FMD		-	GO to <b>Table 3-13-33</b>

- 1 Transiting requirements:
  - The meat is placed in the transporting carrier in a hold, compartment, or container which was sealed in the country of origin by an official of that country with serially-numbered seals approved by APHIS. Sealing prevents contact of the meat with any other cargo, prevents handling of the meat after the hold or compartment is sealed, and prevents the loading of any cargo into and the removal of any cargo from the sealed hold or compartment while en route to the United States
  - The serial numbers of the seals used to seal the hold, compartment, or container are recorded on the foreign meat inspection certificate which accompanies the meat
  - Upon arrival of the carrier in the U.S. Port of arrival, the seals are found intact, and there is no
    evidence indicating that the seals were tampered with
  - ♦ The meat is found to be as represented in the foreign meat inspection certificate

Review the accompanying documents to verify that a meat inspection certificate is present. The certificate must carry the appropriate statements<sup>9</sup> that are repeated in the footnote to **Table 3-13-33** below.

<sup>9</sup> These statements are specified in 9CFR.11 and 9CFR 94.13.

TABLE 3-13-33 Fresh Swine Meat from a Country That Is FMD/SR and/or SVD/SR that Has or Has Not Transited a Country Affected with FMD

If the importation:	And:	Then:
Is accompanied by a meat inspection certificate	Is appropriately certified <sup>1</sup>	RELEASE
	Lacks the certification <sup>1</sup>	<ol> <li>DO NOT RELEASE the HOLD</li> <li>PROVIDE the importer with</li> </ol>
Lacks a meat inspection certificate		the appropriate options (see <b>Table 2-2-11</b> )

- 1 A government of origin certificate that gives the official establishment number of the establishment where the animals were slaughtered, and declares that:
  - ◆ The slaughtering establishment is not permitted to receive animals that originated in or have ever been in a region known to be affected with [FMD or SVD]
  - The slaughtering establishment is not permitted to receive meat or other animal products derived from swine which originate in a region known to be affected with [FMD or SVD], or meat or other animal from an [FMD- or SVD-] free region which have been transported through a region known to be affected with [FMD or SVD] except in containers sealed with serially-numbered seals of the national government in the nonaffected region of origin
  - ◆ The meat covered by the certificate was derived from animals born and raised in a region known to be free from [FMD or SVD] and the meat has never been in any region affected with [FMD or SVD]
  - ◆ For FMD only—The meat or other animal product has been processed, stored, and transported to the means of conveyance in a manner that will preclude its being commingled or otherwise in contact with meat or other animal products that do not comply with the regulations

**Reference:** Foreign Origin Meat and Meat Products, Swine Fresh (Chilled or Frozen) Swine Meat